

# DINNERLY



## Tofu Curry Noodles with Wilted Kale and Peanuts



25 minutes



2 Servings

Here's a double whammy of peanuts for all you nut-lovers! Toss peanut satay tofu and kale in a mild coconut curry sauce, then spoon it over golden egg noodles. Top things off with crunchy roasted peanuts.

#### WHAT WE SEND

- 200g peanut satay tofu <sup>1,5,6</sup>
- 100g kale
- 20g peanuts <sup>5</sup>
- 35g rendang curry paste
- 200ml coconut milk
- 150g egg noodles <sup>1,3</sup>

#### WHAT YOU NEED

- 2 garlic cloves
- 1 tbs vegetable oil
- ½ tsp soy sauce <sup>6</sup>

#### TOOLS

- medium saucepan
- medium deep frypan with lid

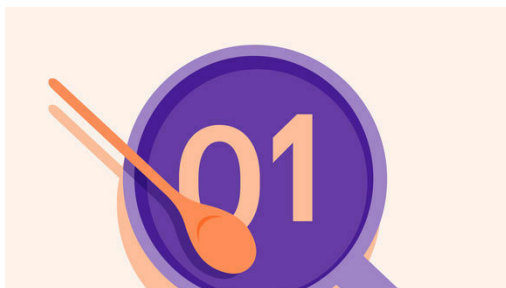
Our veggies come straight from the farm, so please wash them before cooking.

#### ALLERGENS

Gluten (1), Egg (3), Peanuts (5), Soy (6).  
May contain traces of other allergens.

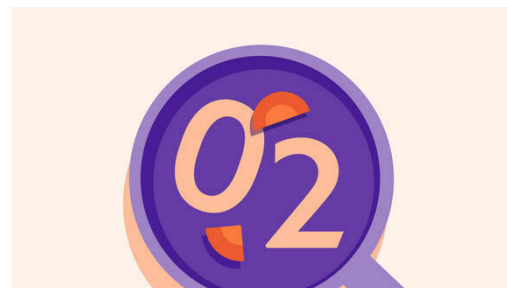
#### NUTRITION PER SERVING

Energy 815kcal, Fat 44.2g, Carbs 74.0g,  
Proteins 32.1g



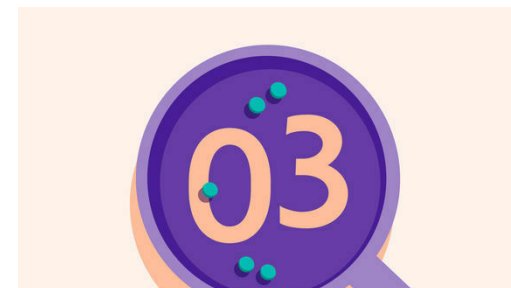
#### 1. Prep ingredients

Crush or finely chop **2 garlic cloves**. Cut the **tofu** into 2cm cubes. Remove the tough inner stems from the **kale**, then coarsely chop the leaves. Coarsely chop the **peanuts**.



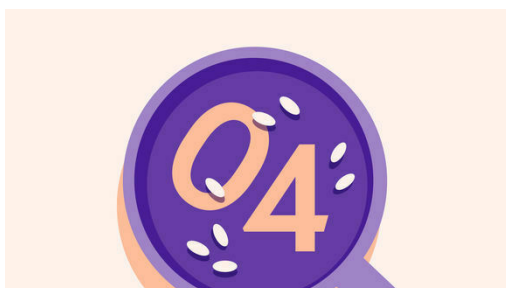
#### 2. Stir-fry tofu

Bring a medium saucepan of water to the boil for the noodles. Heat **1 tbs vegetable oil** in a medium deep frypan over medium heat. Stir-fry the **garlic** and **tofu** for 2 mins or until warmed through. Add the **curry paste** and cook, stirring, for 1 min or until fragrant. Stir in the **coconut milk** until combined.



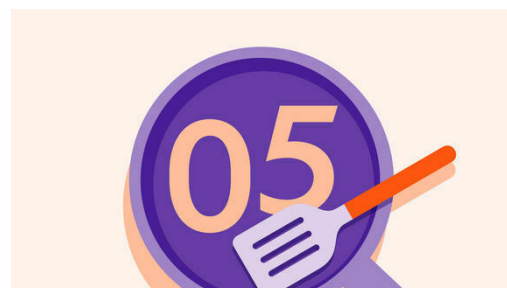
#### 3. Simmer curry

Add the **kale** and **60ml (¼ cup) water** to the coconut milk mixture. Cook, covered, for 2 mins. Remove the lid, reduce the heat to low and cook for a further 3 mins or until the sauce is thickened and the kale is tender. Stir in **½ tsp soy sauce**. Remove the pan from the heat.



#### 4. Cook noodles

Meanwhile, cook the **noodles** in the pan of boiling water for 2 mins or until tender. Drain, then rinse under hot water to prevent the noodles from sticking (see Kitchen 101).



#### 5. Serve up

Divide the **noodles** among bowls. Top with the **tofu curry**, scatter with the **peanuts** and enjoy!



#### 6. Kitchen 101

Rinsing the noodles helps to prevent them sticking together by removing some of the starch.